

15 Italian Fall Recipes for Cozy Autumn Cooking

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When the weather starts to cool down, I find myself reaching for the kind of Italian recipes that are meant to be slow-cooked, simmered, and shared around the table.

Fall cooking in Italy is all about hearty soups, rich sauces, tender meats, beans, seasonal vegetables, and comforting pasta dishes. These are the recipes that fill the kitchen with incredible aromas and make you want to sit down for a long dinner.

I've gathered 15 of my favorite Italian-inspired fall recipes from my kitchen—everything from comforting Italian soups and rustic stews to slow-simmered pasta sauces. They're the kind of recipes I grew up with and the kind of food I still love making at home.

Whether you're looking for an easy weeknight dinner or something to simmer slowly on a chilly Sunday afternoon,

there's something here for you.

Italian Holiday Chicken Soup

This is the kind of soup that feels like family. Tender chicken, homemade meatballs, hearty greens, and a flavorful broth come together in a comforting Italian soup that's perfect for a chilly fall day.

It's nourishing, satisfying, and the kind of recipe that belongs in a big bowl at the dinner table.

Perfect for: Sunday dinner, holidays, or when you want a truly comforting bowl of soup.[GO TO RECIPE](#)

Creamy Italian Bean and Parmesan Soup

Creamy cannellini beans, Parmesan, and fresh spinach come together in this hearty Italian soup that's rich, comforting, and perfect with a slice of warm crusty bread.

[GO TO RECIPE](#)

Creamy Italian Zuppa Toscana Soup

This Creamy Italian Zuppa Toscana Soup is a rich and comforting classic made with Italian sausage, tender potatoes, fresh kale, garlic, and a creamy broth. It's an easy one-pot soup that's perfect for chilly evenings and tastes even better the next day.[GO TO RECIPE](#)

Classic Italian wedding soup

Classic Italian wedding soup is a comforting and flavorful dish that brings together tender little meatballs, fresh vegetables and pasta in a light, savory broth.[GO TO RECIPE](#)

Italian vegetarian Minestrone Soup

This Italian vegetarian minestrone soup is Italy's version of vegetable soup—usually vegetarian and endlessly adaptable. There are as many versions as there are people who make it, and that's the beauty of it. Each batch is a little different depending on what you have on hand, making it uniquely your own. That's why we lovingly called it **"Ever-Changing Minestrone Soup"** on our menu.[GO TO RECIPE](#)

Italian Chicken Scarpariello

This Italian chicken sausage scarpariello recipe is the classic Italian-American shoemaker style dish of crispy chicken braised with sausage, peppers and onions. It is tangy, spicy and delicious[GO TO RECIPE](#)

Chicken Valdostana Chicken with Prosciutto and Fontina

Chicken Valdostana is a classic Northern Italian dish that transforms simple chicken breasts into an elegant, restaurant-quality meal. Lightly pan-seared chicken is topped with savory prosciutto and creamy Fontina cheese, then finished until the cheese is perfectly melted.[GO TO RECIPE](#)

Italian Braised Pork Ribs

Tender pork ribs braised low and slow in a classic Italian soffrito, deglazed with white wine and simmered in tomato sauce until fall-apart delicious.[GO TO RECIPE](#)

Italian White Beef Stew with Potatoes & Peas

A hearty Italian-inspired beef stew made with tender chunks of beef, potatoes, sweet peas, and a savory onion, carrot, and celery soffritto. The beef is slowly simmered until tender,

creating a rich, flavorful broth without tomatoes. It's simple, rustic comfort food that's perfect for a family dinner.[GO TO RECIPE](#)

Anelletti al Forno: Authentic Sicilian Baked Pasta Recipe

A traditional Sicilian baked pasta made with anelletti, rich meat sauce, peas, and cheese—this Anelletti al Forno is the ultimate comforting, sliceable pasta dish perfect for gatherings.

[GO TO RECIPE](#)

Lasagna Bolognese with Béchamel Sauce

This Lasagna Bolognese with Béchamel Sauce is a classic Italian masterpiece made with layers of rich slow-simmered meat sauce, silky béchamel, tender pasta sheets, and Parmesan cheese. Unlike the American-style version made with ricotta, this traditional Northern Italian lasagna from Emilia-Romagna gets its luxurious creaminess from a smooth white sauce that perfectly balances the hearty Bolognese. It's a true labor of love, but every layer is worth the time for a comforting dish perfect for family gatherings, holidays, and special occasions.

[GO TO RECIPE](#)

Easy chicken Marsala recipe

Who doesn't love an easy and delicious chicken recipe?

This easy chicken marsala recipe is not only easy and delicious but this Italian classic can be on your table in less than thirty minutes!!!

Chicken Marsala is an Italian classic with juicy pan seared chicken breast in a savory sweet Marsala wine sauce.[GO TO RECIPE](#)

Thin No-Knead Focaccia Rolls (Light & Crispy)

These thin focaccia rolls are made with a simple yeast dough and a no-knead stretch-and-fold method. Light, crisp, and not oil-heavy—perfect for sandwiches or serving.

[GO TO RECIPE](#)

Italian Peppers and Potatoes (Peperoni e Patate)

This rustic Italian Peppers and Potatoes recipe combines golden, crispy potatoes with sweet peppers, caramelized onions, and briny olives. Made with simple ingredients and cooked in one skillet, it's an easy Southern Italian side dish that pairs beautifully with chicken, fish, or roasted meats.[GO TO RECIPE](#)

How to make Homemade Beef Bone Broth

If there's one thing every home cook should have in their kitchen, it's a pot of homemade beef bone broth quietly simmering away. This is the kind of old-school cooking that builds flavor from the ground up—deep, savory, and packed with goodness. Whether you sip it straight from a mug or use it as the base for soups, risotto, or sauces, homemade bone broth is a total game-changer.[GO TO RECIPE](#)

What Makes These Italian Fall Recipes?

Italian cooking doesn't have to be complicated to be comforting.

The best fall dishes often begin with simple ingredients and rely on time, patience, and good cooking techniques to bring

out their flavor. A pot of beef slowly simmering on the stove, a sauce made from onions cooked until they're almost melting, or a pan of lasagna bubbling away in the oven can turn an ordinary evening into something special.

These are the recipes I reach for when I want food that's warm, hearty, and meant to be shared.

From **Italian soups and beef stew to baked pasta, Lasagna Bolognese, stuffed shells, and slow-cooked sauces**, these dishes are perfect for Sunday dinners, family gatherings, or simply making a cool evening at home feel a little more special.

More Italian Recipes to Make This Fall

If you're craving more cozy Italian cooking, browse my collection of **Italian soups, pasta recipes, baked pasta dishes, chicken dinners, and traditional Italian recipes**. You'll find plenty of approachable recipes made for home cooks.

Frequently Asked Questions

What are some traditional Italian fall recipes?

Some of the best Italian recipes for fall include hearty soups, beef stews, baked pasta, lasagna, stuffed pasta, meatballs, and slow-cooked sauces such as Bolognese and Genovese.

What is a good Italian dinner for a cold

evening?

For a cozy cold-weather dinner, try Spezzatino di Manzo, Lasagna Bolognese, Pasta al Forno, Italian Wedding Soup, or Genovese sauce with pasta.

What pasta dishes are best for fall?

Baked pastas such as Pasta al Forno, Lasagna Bolognese, and stuffed shells are especially comforting in fall. Rich, slow-cooked sauces such as Bolognese and Genovese are also perfect for cooler weather.

Can these Italian fall recipes be made ahead?

Many of them can. Baked pasta, lasagna, stuffed shells, soups, stews, Bolognese, and Genovese sauce are all particularly good make-ahead recipes. Some even taste better the next day after the flavors have had time to develop.

Save These Italian Fall Recipes

When the weather cools down, it's time to bring out the recipes that make the kitchen smell incredible and bring everyone to the table.

Save this collection of **15 Italian fall recipes** for the next time you're craving a cozy soup, hearty stew, bubbling baked pasta, or a slow-simmered Italian sauce.